

# “SASSELLO”

## ROSSO DI MONTALCINO D.O.C. 2020 VINTAGE



**GRAPE VARIETY:** 100% Sangiovese.

**VINEYARD LOCATION:** South-west side of the hill of Montalcino at 470 m a.s.l.

**FERMENTATION:** In stainless steel vats at controlled temperature for about 21/25 days.

**AGEING:** 6/8 months second passage French oak barrels.

**BOTTLED AGEING:** Around 4 months.

**SERVING TEMPERATURE:** Approx. 18°.

**PAIRING SUGGESTIONS:** it is a very versatile wine, to be paired with cold cuts, first courses with meat sauce and cheeses.

**TASTING NOTES:** Intense and brilliant ruby red colour. Pleasant, fruity and fresh on the nose. Good structure, elegant, soft and slightly sapid on the palate.